

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/1/2015 **Business ID:** 48859FE
Business: PAYLESS DISCOUNT FOODS #26

2101 E SANTA FE
 OLATHE, KS 66062

Inspection: 42001793
Store ID:
Phone: 9137647300
Inspector: KDA42
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/01/15	09:40 AM	01:35 PM	3:55	0:15	4:10	0	
Total:			3:55	0:15	4:10	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 6

Certified Manager on Staff ☐ Address Verified p Actual Sq. Ft. 0

Certified Manager Present ☐

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.
 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p
 p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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4. Proper eating, tasting, drinking, or tobacco use

p " " " " "

5. No discharge from eyes, nose and mouth.

p " " " " "

Preventing Contamination by Hands	Y	N	O	A	C	R
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6. Hands clean and properly washed.

p " " " " "

7. No bare hand contact with RTE foods or approved alternate method properly followed.

p " " " " "

8. Adequate handwashing facilities supplied and accessible.

" p " " p "

This item has Notes. See Footnote 1 at end of questionnaire.

<i>Fail Notes</i>	6-301.12	<i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</i> <i>[Hand sink in produce area not provided with paper towels. COS-Provided paper towels at hand sink.]</i>
	6-301.14	<i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.</i> <i>[In meat department, not sign posted to label as a hand sink. Inspector left hand sink signs with person in charge]</i>

Approved Source	Y	N	O	A	C	R
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9. Food obtained from approved source.

p " " " " "

10. Food received at proper temperature.

" " p " " "

11. Food in good condition, safe and unadulterated.

p " " " " "

12. Required records available: shellstock tags, parasite destruction.

" " " p " "

Protection from Contamination	Y	N	O	A	C	R
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13. Food separated and protected.

" p " " p "

<i>Fail Notes</i>	3-302.11(A)(1)(b)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.</i> <i>[Raw bacon stored next to ready to eat corn dogs in round display cooler. COS-Moved corn dogs.]</i>
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14. Food-contact surfaces: cleaned and sanitized.

" p " " p "

<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i> <i>[In deli area, on magnet, 4 knives stored as clean with visible food debris, on shelf, container of utensils stored as clean with visible food residue. COS-Moved items to warewash area to wash and sanitize.]</i>
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.

p " " " " "

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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16. Proper cooking time and temperatures.

p " " " " "

This item has Notes. See Footnote 2 at end of questionnaire.

17. Proper reheating procedures for hot holding.

" " p " " "

18. Proper cooling time and temperatures.

" " p " " "

19. Proper hot holding temperatures.

" p " " p "

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes | 3-501.16(A)(1) | *P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [At hot case, 3 containers of chicken at 119F-121F. Person in charge stated chicken was cooked less than 2 hours prior. COS-Educate, pulled from hot case and reheated.]*

20. Proper cold holding temperatures.

.. p p ..

This item has Notes. See Footnote 3 at end of questionnaire.

Fail Notes | 3-501.16(A)(2) | *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [At display case near meat display cooler, hot dogs at 47F, brats at 50F, chicken brats at 48F. Ambient air of cooler at 50F. COS-Items pulled from section of display and placed in walk in cooler.]*

21. Proper date marking and disposition.

p

22. Time as a public health control: procedures and record.

.. p

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. p

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. p

Chemical

Y N O A C R

25. Food additives: approved and properly used.

.. p

26. Toxic substances properly identified, stored and used.

.. p p ..

Fail Notes | 7-102.11 | *Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [In back storage area, 1 bottle of yellow liquid, 1 bottle of pink liquid, 1 bottle of blue liquid not labeled. Person in charge stated the yellow liquid was cleaner, blue liquid was windex and pink liquid was cleaner. COS-Labeled bottles.]*

7-201.11(B) | *P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [In back storage room, in cart for stocking shelves, bottle of detergent stored over containers of granola bars. COS-Removed detergent from cart.]*

Conformance with Approved Procedures

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan.

.. p

GOOD RETAIL PRACTICES

Safe Food and Water

Y N O A C R

28. Pasteurized eggs used where required.

.. p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. p

Food Temperature Control

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control			Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.			..	p
Fail Notes	4-301.11	Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [Section of display cooler near meat cooler not able to adequately hold PHF. Ambient air of cooler at 50F. Person in charge contacted maintenance.]						
32. Plant food properly cooked for hot holding.			p
33. Approved thawing methods used.			p
34. Thermometers provided and accurate.			p
Food Identification			Y	N	O	A	C	R
35. Food properly labeled; original container.			p
Prevention of Food Contamination			Y	N	O	A	C	R
36. Insects, rodents and animals not present.			..	p
Fail Notes	6-202.15(A)(3)	Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [Back receiving doors with 1/2 in gap between doors.]						
37. Contamination prevented during food preparation, storage and display.			..	p
Fail Notes	3-305.11(A)(1)	Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [In walk in freezer, box of pizza and box of mini loafs stored on floor.]						
38. Personal cleanliness.			p
39. Wiping cloths: properly used and stored.			p
40. Washing fruits and vegetables.			p
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			p
42. Utensils, equipment and linens: properly stored, dried and handled.			..	p
Fail Notes	4-801.11	Clean LINENS shall be free from FOOD residues and other soiling matter. [Clean cloth gloves stored on pan with food debris in meat department.]						
	4-803.11	Soiled LINENS shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of FOOD, clean EQUIPMENT, clean UTENSILS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [Soiled cloth gloves stored on cutting board in meat department.]						
	4-903.11(A)	Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [In back storage area, single use foam trays in bags stored on floor.]						
43. Single-use and single-service articles: properly used.			p
44. Gloves used properly.			p
Utensils, Equipment and Vending			Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items .. p p ..

<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [In produce preparation area, cutting board with chips and pits. COS-Voluntary discard]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items p

46. Warewashing facilities: installed, maintained, and used; test strips. p

This item has Notes. See Footnote 4 at end of questionnaire.

47. Non-food contact surfaces clean. .. p

<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Fan covers in walk in coolers with accumulation of dust. Outside surrounding area of walk in freezer doors with accumulation of mold.]</i>
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure. .. p

49. Plumbing installed; proper backflow devices. .. p

<i>Fail Notes</i>	5-202.14	<i>P - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. [In deli area at mop sink, dual shut off valve located downstream from backflow prevention device and under pressure.]</i>
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50. Sewage and waste water properly disposed. p

51. Toilet facilities: properly constructed, supplied and cleaned. p

52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. .. p

<i>Fail Notes</i>	6-501.114(A)	<i>Premises (Unnecessary items) The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used. [In storage area and above walk in coolers, unused equipment, shelving and cardboard boxes.]</i>
	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Accumulation of trash and food debris on floors throughout storage area along walls. Meat preparation area with accumulation of food debris on ceiling, walls and floor.]</i>

54. Adequate ventilation and lighting; designated areas used.

Administrative/Other	Y	N	O	A	C	R
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55. Other violations

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

At the only Hand sink in meat department with machine oil and chemical bottles stored in basin.

Footnote 2

Notes:

Cooking temperature-Chicken/174F

Footnote 3

Notes:

Cold Holding-Deli walk in cooler (WIC)-Chicken/37, Beef ribs/35F

Beer WIC-No PHF/35F ambient

Dairy WIC-Milk/37F

Produce WIC-Cut watermelon-40F ambient

Meat WIC-Beef/36F, Chicken/38F,

Walk in cooler-Yogurt/39F

Meat display-Beef/34F, 40F, Pork/40F, Chicken/35F, 37F

Round display 1-Bacon/38F, Corn dog/40F, Beef/40F, Beef/39F

Reach in cooler-Hot dog/34F,

Round display 2-Pork/41F, Ham/34F, Brat/36F, Shredded Chicken/37F

Deli display case-Ham/37F, Bacon/40F

Dairy display 1-Butter/38F, Dairy display 2-Egg/34F, Dairy Display 3-Yogurt/37F, 36F, Dairy display 4-Sour Cream/38F

Large dairy display-Milk/34F, 36F, Creamer/34F

Produce display-Lettuce/37F, Salsa/41F, Hummus/37F, Cheese cake/37F

Footnote 4

Notes:

Sanitizer not set up during inspection

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/1/2015 **Business ID:** 48859FE
Business: PAYLESS DISCOUNT FOODS #26

2101 E SANTA FE
OLATHE, KS 66062

Inspection: 42001793
Store ID:
Phone: 9137647300
Inspector: KDA42
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
07/01/15	09:40 AM	01:35 PM	3:55	0:15	4:10	0	
Total:			3:55	0:15	4:10	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/13/15

Inspection Report Number 42001793

Inspection Report Date 07/01/15

Establishment Name PAYLESS DISCOUNT FOODS #26

Physical Address 2101 E SANTA FE City OLATHE

Zip 66062

Additional Notes
and Instructions

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